

## STARTERS

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RED MULLET 45 €

ROASTED RED MULLET WITH CRISPY CALF'S HEAD  
RED MULLET SOUP WITH GIBLETS  
RED MULLET CEVICHE WITH CALF'S HEAD BROTH

SPRING VEGETABLES 46 €

ROASTED AND GRILLED SPRING VEGETABLES  
FERMENTED VEGETABLES ZABAGLIONE  
AROMATICS HERBS

DUBLIN BAY PRAWN

1 PIECE 60 €

2 PIECES 90 €

3 PIECES 120 €

ROASTED DUBLIN BAY PRAWN  
COASTAL HERB BOUQUET  
STUFFED HEAD WITH TARTAR

ONION & TRUFFLE 66 €

BASED ON THE IDEA OF AN PISSALADIERE WITH TRUFFLES  
TRUFFLE BROTH

SCALLOPS AND COLOURFUL RADISH 62 €

ROASTED SCALLOPS WITH GREEN RADISH MISO  
SCALLOPS STEW  
SCALLOPS CARPACCIO, FERMENTED RADISH AND YUZU

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## MAIN COURSES

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JOHN DORY 80 €

GRILLED WITH MATCHA TEA  
RAVIOLI WITH SHELLFISH AND CAVIAR  
SHELLFISH AND MATCHA TEA ZABAGLIONE

DOVER SOLE 79 €

STUFFED  
GENOESE CONDIMENTS WITH AROMATICS HERBS  
HERBS AND LEMON SOLE JUICE

POLLACK FISH 69 €

STEAMED WITH TIMUT PEPPER  
GLAZED PEAS AND PEA POD JUICE  
HEAD BROTH WITH PEA POD

VEAL SWEETBREADS 82 €

ROASTED WITH MEDITERRANEAN FLAVOUR  
GLAZED SWISS CHARD WITH CONDIMENT  
SWISS CHARD CREAM  
VEAL SWEETBREADS WITH YELLOW WINE JUICE

LAMB 72 €

GRILLED LAMB SADDLE AND CHOP  
RED ENDIVE BRAISED ON BARBECUE  
LAMB JUICE

PIGEON 74 €

ROASTED ON ITS CHEST AND GLAZED WITH PEPPER AND  
POLLEN  
HAY-ROASTED BEETROOT, PRESERVED LEG  
PIGEON JUICE WITH BEETROOT AND PEPPER

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